

Amendments to the Specification:

Please amend the specification as follows:

Please replace paragraph [0004] starting at page 2, with the following rewritten paragraph:

In order to solve the problem of early flocculation phenomenon of yeast during the fermentation process of the brewing of fermented malt beverages, many studies to elucidate the cause have been made and reported, and as a result, it has been revealed that the early flocculation phenomenon is caused by high-molecular weight acidic polysaccharides included in malt, derived from the material ~~oats~~ barley. Moreover, it has been revealed that factors inducing the early flocculation phenomenon are, in some case, generated during the ~~oat~~ barley manufacturing process, while in other cases they are originally present in the material barley (J. Inst. Brew., 97, 359-366, 1991; Journal of Japan Society for Bioscience, Biotechnology and Agrochemistry, 71, 381, 1997; Japanese Laid-Open Patent Application No. 10-179190). Conventionally, in brewing of fermented malt beverages comprising barley as a raw material, in order to avoid the early flocculation phenomenon during the fermentation process, presence or absence of the early flocculating property of malt and barley was confirmed to select and use barley and malt that do not induce early flocculation phenomenon.

Please replace paragraph [0005] starting at page 3, with the following rewritten paragraph:

In order to confirm the early flocculating property of malt, barley, etc., a method using a fermentation test has been applied as conventional method (K. Morimoto, et. al., Rept. Res. Lab. Kirin Brewery Co., Ltd., 18, 63, 1975). Fermentation test is a test wherein the actual fermentation is performed in a small-scale, which necessitates 1 day for preparing wort, and about 8 days to confirm the presence or absence of factors causing early flocculation in malt and barley according to the progress of fermentation. Further, as for ~~oat~~ barley before malting, about 7 days were necessary to prepare malt and then wort, thus about half a month

was estimated to be necessary to confirm the presence or absence of factors causing early flocculation.

Please replace paragraph [0006] starting at page 4, with the following rewritten paragraph:

In order to shorten the period of the fermentation test to confirm the presence or absence of early flocculating property, a method for determining the presence or absence of factors causing early flocculation in the material ~~oats~~ barley, comprising the steps of adding an enzyme to a test material ~~oat~~ barley, performing enzyme treatment to the material ~~oats~~ barley, adding the obtained enzyme-treated substances or high-molecular weight fractions separated from the enzyme-treated substances to the synthesized wort to make a fermentation test material, and measuring turbidity of the fermentation test material 48 h later, was developed (Japanese Laid-Open Patent Application No. 10-179190). The period required to confirm the presence or absence of factors causing early flocculation has been significantly reduced by this method. However, a time period of 48 h for the fermentation test is still necessary and as the method is also a method using a fermentation test, thus, equipments for fermentation, etc. are necessary. Further, there is also a reference (Proc. Congr. Eur. Brew. Conv. 28: 397-406, 2001) describing a method wherein no fermentation test is performed, to confirm the presence or absence of early flocculating property, while a system for measuring accurately with quantativity has not been established yet. Therefore, a measuring method to confirm more easily the presence or absence of factors causing early flocculation in brewing materials, within a short time period, during brewing of fermented beverages and the like, was awaited.

Please replace paragraph [0009] starting at page 6, with the following rewritten paragraph:

The present inventors have made a keen study to solve the above object. Thus, they prepared yeast at late logarithmic growth phase or thereafter, and mixed and suspended the yeast with water-extracted high-molecular weight fractions from test material sample containing oat barley and malt in buffer solution, and measured the precipitation level of the mixed and suspended yeast. As a result, they found out that it is possible to measure factors causing early flocculation of yeast contained in brewing materials, in a quite short time period, without performing fermentation process as in conventional methods, and have thus completed the present invention. In the method for measuring factors causing early flocculation of yeast of the present invention, it is necessary to culture yeast to prepare and use yeast at late logarithmic growth phase or thereafter, while the yeast can be cultured previously and cryopreserved, and thus, quick action for measuring factors causing early flocculation can be taken.

Please replace paragraph starting at page 11, line 4, with the following rewritten paragraph:

Further, the present invention relates to: a method for manufacturing malt by using a method for quickly determining early flocculation property of yeast in brewing materials, wherein the malt manufacturing process is controlled by determining early flocculating property of ~~malt~~ barley as raw material, ~~malt under manufacture~~ malting barley, or malt, by using the method for quickly measuring factors causing early flocculation of yeast contained in brewing materials according to any one of "1" to "14" ("16"); a method for manufacturing fermented alcoholic beverages, wherein the brewing materials to be used are selected and adjusted by using the method for quickly measuring factors causing early flocculation factors contained in brewing materials according to any one of "1" to "14" by determining the early flocculating property of the brewing materials ("17").

Please replace paragraph starting at page 22, line 3, with the following rewritten paragraph:

Activity measurement was performed by using the proliferation curve of yeast shown in the method 1) of Example 1, and fractions of ethanol precipitates of wort from non-early flocculating malt and early flocculating malt as a sample ~~and by using yeast of different proliferation stages~~. The results are shown in Fig. 1. When it is described by the method 7) of Example 1, resting time after suspension was made to be 30 min. As it is clear from Fig. 1, it was revealed that by using yeast at late logarithmic growth phase or thereafter, when proliferation curve starts to get horizontal, early flocculating property can be estimated almost equally. On the other hand, when yeast at late logarithmic growth phase was used, it was revealed that early flocculating property could not be estimated. From the above results, the following experiments were performed by using yeast at late logarithmic growth phase.

Please replace paragraph starting at page 23, line 23, with the following rewritten paragraph:

(Activity measurement using wort ~~from malt~~)

Please replace paragraph starting at page 26, line 4, with the following rewritten paragraph:

Sampling was performed every other day, from immediately after steeping ~~of malting~~ region of early-flocculation malting, and non-early flocculation malting, until up to day 4, and these samples were dried, ground and extracted with water for 30 min. The measurement results by the present method using ethanol-precipitated fractions of the extraction solution are shown in Fig. 9. In the non-early flocculation malting test, activity was not observed during the 4 days, and it was shown that factors causing early flocculation were not generated. On the other hand, in the early-flocculating malting test, activity was confirmed on day 1 of germination, and on day 2, activity comparable with that of finished malt, that is, generation

of factors causing early flocculation was observed. From the above, it was shown that the present method was also useful as a system to monitor the level of factors causing early flocculation of samples during malting.